Bagel Bread

Topping

2 teaspoons sesame seeds

2 teaspoons poppy seeds

2 teaspoons minced garlic

2 teaspoons dried onion flakes

2 teaspoons kosher salt

Bread

3 cups bread flour

2 1/4 teaspoons yeast

1/4 cup corn syrup

1 1/2 Tablespoons kosher salt

1 1/2 teaspoons baking soda

1 egg, beaten

Combine topping ingredients.

Whisk together flour and yeast in bowl of standing mixer.

Add 1 1/4 cups water and 2 T. corn syrup. Knead with dough hook.

Cover bowl with towel and let dough rest for 10 minutes.

Add salt and knead dough 10 minutes.

Pat and roll dough into an 8" log.

Transfer to a greased 8 1/2 x 4 1/2" pan.

Spray top with cooking spray. Cover with plastic wrap and let rise 1 hour.

Bring 2 quarts of water to a boil in large Dutch oven. Add baking soda and 2 T. corn syrup.

Gently put dough into boiling water and cook 45 seconds per side.

Transfer to a towel lined plate.

Use towel to gently wick away moisture. Cool 2 minutes.

Regrease loaf pan. Sprinkle 2 T. topping in pan. Transfer dough to pan.

Cut 6 slashes in top of loaf. Brush dough with egg.

Sprinkle with remaining topping.

Bake 45 minutes at 350. (Bread should reach 200 degrees.)

Cool 2 hours in pan.